

| L Number | Hits | Search Text | DB | Time stamp |
|----------|---------|---|---|------------------|
| 1 | 590 | (426/458-462).CCLS. | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/14 11:11 |
| 2 | 641 | (426/455,456,457).CCLS. | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/14 11:12 |
| 3 | 6607584 | s ((426/458-462).CCLS.) not ((426/455,456,457).CCLS.) | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/14 11:12 |
| 4 | 522 | ((426/458-462).CCLS.) not ((426/455,456,457).CCLS.) | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/14 11:12 |
| 5 | 98 | ((426/458-462).CCLS.) not ((426/455,456,457).CCLS.) and (bowl adj life or nut or potato friability or breakage or fine?) | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/14 11:14 |
| - | 636 | (426/455,456,457).CCLS. | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/14 11:11 |
| - | 1851 | (426/506-511).CCLS. | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2003/09/25 14:00 |
| - | 114 | ((426/506-511).CCLS.) and (ready?to?eat?cereal or nut or potato?chip or freeze?dried) | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2003/09/25 14:01 |
| - | 5322 | (426/302,305,310,455-457,506-511,618-620).CCLS. | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 12:32 |
| - | 25 | ((426/302,305,310,455-457,506-511,618-620).CCLS.) and bowl adj life | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 10:27 |
| - | 8 | ((426/302,305,310,455-457,506-511,618-620).CCLS.) and cereal and friability | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 10:28 |
| - | 179 | ((426/302,305,310,455-457,506-511,618-620).CCLS.) and (hydrated or hydration) and (dried or drying) and cereal | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 10:30 |
| - | 1742 | (426/302,305,310).CCLS. | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 12:21 |

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|---|------|--|---|------------------|
| - | 921 | ((426/302,305,310).CCLS.) and water | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 13:45 |
| - | 541 | ((426/302,305,310).CCLS.) and water same (misting or spraying or coating or soaking) | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 12:30 |
| - | 3 | ((426/302,305,310).CCLS.) and water same (misting or spraying or coating or soaking)) and case adj hardening | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 12:30 |
| - | 5322 | (426/302,305,310,455-457,506-511,618-620).CCLS. | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 13:10 |
| - | 26 | ((426/302,305,310,455-457,506-511,618-620).CCLS.) and case adj hardening | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 12:41 |
| - | 5322 | (426/302,305,310,455-457,506-511,618-620).CCLS. | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 12:42 |
| - | 1602 | (426/302,305,310,455-457,506-511,618-620).CCLS. | USOCR | 2004/05/13 12:43 |
| - | 280 | ((426/302,305,310,455-457,506-511,618-620).CCLS.) and cereal | USOCR | 2004/05/13 12:43 |
| - | 131 | ((426/302,305,310,455-457,506-511,618-620).CCLS.) and (tempering or sparging or equilibrat???) and cereal | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 13:11 |
| - | 182 | ((426/302,305,310).CCLS.) and vitamins | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 13:56 |
| - | 1134 | (426/302).CCLS. | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 13:57 |
| - | 167 | ((426/302).CCLS.) and water and cereal | USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB | 2004/05/13 13:57 |

L9 ANSWER 12 OF 64 CAPLUS COPYRIGHT 2004 ACS on STN

2000:347843 Breakfast **cereal** biscuit comprising waxy grain. Lewis, Deborah Ann; Lewis, David Adrian; Lewis, Victor Marcus (Byron Australia Pty. Ltd., Australia). PCT Int. Appl. WO 2000028836 A1 20000525
DESIGNATED STATES: W: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM; RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, CY, DE, DK, ES, FI, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG.
(English). CODEN: PIXXD2. APPLICATION: WO 1999-AU1016 19991117.
PRIORITY: AU 1998-7162 19981117.

AB An improved breakfast **cereal** biscuit is provided comprising grain wherein the grain includes waxy grain in an amount of at least 20 % by weight of total grain content. The grain has been **hydrated** and cooked either sequentially or simultaneously or both, rolled into flakes, and either agglomerated and toasted into a desired biscuit shape or toasted and agglomerated into a desired biscuit shape. A process for the production of the improved breakfast **cereal** biscuit is also provided. The improved breakfast **cereal** biscuit typically exhibits extended bowl life, has improved nutritional qualities, is tender and crisp in texture, has better flavours, and requires reduced energy in the manufacturing process, when compared to standard flaked wheat breakfast **cereal** biscuit

1997:21759 Document No. 126:73906 Thermomechanical properties of glassy **cereal** foods. Le Meste, M.; Roudaut, G.; Davidou, S. (Lab. Biochim., Physico-Chim. Propriétés Sensorielles Aliments Ecole Natl. Supér., Dijon, 21000, Fr.). Journal of Thermal Analysis, 47(5), 1361-1375 (English) 1996. CODEN: JTREA9. ISSN: 0368-4466. Publisher: Akademiai Kiado.

AB The main objective of this paper is to discuss the relationship between phys. state, fracture mechanism, and texture for low moisture **cereal**-based foods. Expts. were also carried out to get a better understanding of the role of water. At room temperature, extruded bread and white bread (previously) dehydrated, then **rehydrated** in atms. with controlled humidities exhibited a brittle behavior up to around 9% moisture. At 13.7% moisture, they were ductile. A significant loss in the crispness of extruded bread was observed between 8.5 and 10% moisture. The glass transition temperature (T_g) was measured, using dynamic mech. thermal anal. (DMTA), for samples with up to 40% moisture. The resulting T_g curve showed that the important changes in fracture mechanisms and crispness occurred while the samples were still in the glassy state. The viscoelastic behavior of both extruded and white breads suggested that a secondary relaxation occurred around 10°. Another event was observed around 70° for low moisture sample, using DMTA. This event was attributed to disruption of low energy interactions.